

How Does The Automatic Corn Tortilla Chips Continuous Fryer Work

1. Description Of Doritos Continuous Fryer

As the professional deep fryer supplier ,our frying machine design good manufacturing process ,Automatic frying machine can fried snacks, various nuts and meats,frying various nuts, peanuts, beans, chicken for sale.



2. Features Of Automatic Corn Tortilla Chips Doritos Continuous Fryer :

1. Brand electronic equipment ensures excellent and stable performance.
2. The control box is made of stainless steel or plastic spraying (optional). The frying time can be adjusted by variable conveying speed and the oil level can be alarmed as required.
3. The electric belt and the upper cover lifting setting make cleaning easier and save manpower.
4. A variety of heating methods are available: electricity, liquefied petroleum gas, natural gas,

diesel, etc.

3.Details Of The Frying Machine



4. Parameters Of Frying Machine

Continuous frying Model	Power	Heating Temperature	Output	Size (L*W*H)
FMS-300	4.3KW	~250?	100-300kg/h	13000x1200x3000 mm
FMS-400	4.3KW	~250?	300-500kg/h	163000x1200x3000 mm
FMS-500	4.9KW	~250?	500-800kg/h	25100x1300x4000 mm
FMS-650	6.85KW	~250?	800-1000kg/h	28000x1300x4000 mm
FMS-800	10KW	~250?	1000-1300kg/h	31000x1300x4000

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5. Advantage Of Automatic Corn Tortilla Chips Doritos Continuous Fryer :

The continuous fryer can realize continuous work, high working speed, and automatic loading and unloading. The deep fat fryer is multi-functional, suitable for frying various nuts, peanuts, beans, chicken, jaws, etc. This automatic frying machine can be used in many production lines, such as chicken nuggets and jaw processing lines.

6. Applicable Range Of Frying Machine

1	Cooked pasta: fried dough, rice bran, honey food, honey Mito, fried dough stick, sesame sesame glutinous rice flour, gluten, glutinous rice vermicelli, caramel dessert, thin fried dough, etc.
2	Marine food: all kinds of fish, peeled shrimp, scallops, myco, larvae, squid rings, squid.
3	Meat: stewed chicken (coloring), salted duck (coloring), stewed pork, meatballs, beef jerky, pork belly, chicken legs, pig feet, etc.
4	Nut fruits: peanut kernels, mung beans, broad beans, sunflower seeds.
5	Soy products: dried tofu, tofu, fish tofu, bread made from tofu.
6	Others: vegetable pie, tempura, eggplant box, lotus box, various fried puffed food, syrup and sauce.



7.Boot Process Of The Commercial Gas Deep Fryer :

Check whether the valve of the fryer is closed, turn on the power (make sure the mesh belt is in working condition), turn on the heating device (the oil must be in the oil tank), turn on the fan, the oil temperature rises to the specified temperature, turn on the scraper, and turn on the main mesh belt. Turn on the circulation pump

